



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 19, 2025

HJ O'Connell Camp Kitchen
3 Neil Drive, Labrador City, NL
Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 18, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be labeled when placed in walk-in cooler
Food - Annual Inspection Sep 26, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Back cooler not holding food safe temperatures - too full - food moved - back to food safe temperatures-CDI
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cooler in the back room - please have it checked by technician and repaired.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Please ensure floor are cleaned and sanitized as required during the day + start maintaining weekly deep cleaning schedule- old dirt in walk-in cooler + Also, floor tiles in the back room damaged and missing - please have them repaired/replaced
Food - Routine Inspection Jan 31, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please have the rusted floor in the walk-in cooler painted or replaced..